

## **MODULE 6**

### **OBJECTIVES**

Upon completion of this module, the trainee, without the aid of references will be able to:

1. State the names of the Acts that are used to provide the standards for the humane stunning of ratites.
2. Describe the requirements of the following:
  - a. An acceptable bleeding procedure
  - b. Two methods of dressing carcasses depending on the establishments facilities
  - c. Feather removal
  - d. Venting
  - e. Head and neck removal when the neck is to be saved as edible product and when it is not
  - f. Shank and feet removal
  - g. Air injection to facilitate hide removal
  - h. Skinning
  - i. Removal of electronic identification devices
  - j. Establishment obligations from stunning through electronic identification device removal
  - k. Evisceration
3. Describe the requirements that must be met if the establishment wishes to use evisceration procedures different from those listed in the *Interim Inspection Procedures for Ratites*.

## **RATITE CARCASS PRESENTATION**

December, 1995

## **MODULE 6 SCRIPT**

### **Introduction**

Preparation of a bird for postmortem inspection requires the proper completion of the following: stunning and bleeding; carcass dressing including feather removal, venting, neck and head removal, shank and feet removal, air injection (optional) to facilitate hide removal, skinning, removal of electronic identification devices; and evisceration.

### **Stunning and Bleeding**

Stunning should be in accordance with the Humane Slaughter Act of 1958 as amended by the Humane Methods of Slaughter Act of 1978. After stunning, birds will be hoisted from the dry landing area by one leg and conveyed to a curbed bleeding area. A knife, sanitized in 180°F water or an approved chemical disinfectant, is used to sever the jugular vein. Alternatively, the major vessels in the caudal cervical area may be severed provided the thoracic cavity is not penetrated. Bleeding rail height must be sufficient to preclude carcass contamination with blood splashing from the floor.

### **Carcass Dressing**

Carcasses may be dressed on the rail or on a skinning bed. Carcasses, organs, and other parts shall be handled in a sanitary manner to prevent contamination; however, if contamination occurs, it shall be promptly removed by (a) If the neck is to be saved as edible

the establishment in a manner satisfactory to the inspector. Carcasses shall not contact each other from the bleeding area to the last inspection point.

### **Feather Removal**

After stunning feathers are removed in an acceptable manner such as dry hand picking or clipping. Feathers are collected in an acceptable container and removed to a separate holding room. Wing tips and tail set are removed as the final step of the picking process. Dander contamination of the working area is unacceptable and must be prevented.

### **Venting**

The vent is carefully dissected from its attachments, encased in a plastic bag, and securely tied to prevent leakage of cloacal contents. The vent must be dissected prior to any air injection to minimize leakage of cloacal contents.

### **Neck and Head Removal**

The skin is reflected from the neck. The neck is then incised longitudinally to expose, strip, and tie the esophagus. Identification of the neck, head and corresponding carcass must be maintained until inspection is completed. The head must be handled in a way that does not cause contamination of edible parts.

product, the head is removed and placed

**RATITE CARCASS PRESENTATION**

December, 1995

adjacent to the inedible viscera. The neck is placed with edible viscera for inspection. The neck and trachea may remain attached to the carcass if the rail height is sufficient to prevent contact with the floor, or, alternatively, the neck and trachea may be removed and presented for inspection with the edible viscera.

(b) If the neck is not to be saved as edible product, the neck, with trachea and head attached, may be removed and placed with the inedible viscera for inspection.

**Shank and Feet Removal**

Skinning begins on the off-hoist leg by carefully reflecting the skin at a point distal to the hock joint. The tarsometatarsus is cut just distal to the hock joint. The carcass remains on-line or is lowered onto a skinning bed. The other tarsometatarsus and foot are removed in a similar manner. If the tarsometatarsus and foot are not saved for edible purposes, they are not required to be presented for inspection.

**Air Injection**

Filtered air may be injected under the hide after venting to facilitate removal of the hide. Use and approval of air injection systems shall be in conformance with 9 CFR 310.13.

**Skinning**

The skin is reflected away from the carcass in a manner which prevents Evisceration begins with a midline abdominal incision caudal (posterior) to the breast plate. Ribs are cut on both

contamination of exposed tissues. Extreme care and skill are necessary to prevent carcass contamination with dander, feathers, urine, feces, or other extraneous material.

**Electronic Identification Devices**

Plant management is responsible for determining whether carcasses contain any electronic identification devices (EID), such as microchips. Such EID will be completely removed from all carcasses at the time of slaughter by either locating the EID with an electronic scanner or removing the part containing the EID. EID disposal methods must prevent their possible entry into edible rendered product or any rendered product destined for use in animal feeds.

EID s must be disposed of in a manner acceptable to local or state authorities. Carcasses known to contain EID will not pass post-mortem inspection until the EID is removed.

**Establishment Obligations**

The preceding operations (stunning through removal of electronic identification devices) shall be conducted by the establishment with sufficient competence and sufficient facilities or equipment to preclude contamination of carcasses or the evisceration area with dander or other contaminants resulting from the dressing procedure.

**Evisceration**

sides of the breast plate. The breast plate is pulled down to expose the thoracic viscera. The bagged vent is

**RATITE CARCASS PRESENTATION**

December, 1995

pulled through the vent opening into the abdominal cavity. Liver and spleen are removed with the intestinal tract, separated, and placed in a viscera inspection tray for inspection. The intestinal tract is placed in a separate tray for inspection. Heart and lungs are removed as a unit and placed with the liver and spleen for inspection. Kidneys are observed in the carcass by an FSIS inspector, then removed from their crypts

by the eviscerator and presented for inspection with the intestinal tract.

Evisceration procedures different from the above may be acceptable provided they are approved by the inspector-in-charge, conducted in a sanitary manner, and do not alter the inspection procedure.

## **RATITE CARCASS PRESENTATION**

December, 1995

## **MODULE 6**

### **SUPPLEMENT**

Complete the following using either the script or the section entitled Interim Inspection Procedures for Ratites from the *Ratite Slaughter Inspection Guidelines*.

#### **Stunning and Bleeding**

1. Stunning should be in accordance with the Humane Slaughter Act of 1958 as amended by the Humane \_\_\_\_\_ of Slaughter Act of 1978.
2. A knife, sanitized in \_\_\_\_\_ °F water or an \_\_\_\_\_ chemical disinfectant, is used to sever the jugular vein. Alternatively, the major vessels in the caudal cervical area may be severed provided the thoracic cavity is \_\_\_\_\_ penetrated.

#### **Carcass Dressing**

3. Carcasses may be dressed on the \_\_\_\_\_ or on a skinning \_\_\_\_\_.
4. Carcasses shall \_\_\_\_\_ contact each other from the bleeding area to the last inspection point.

#### **Feather Removal**

5. Feathers are removed in an acceptable manner such as \_\_\_\_\_ hand picking or clipping after stunning.
6. Wing tips and tail set are removed as the \_\_\_\_\_ step of the picking process.

#### **Venting**

7. The vent is carefully dissected from its attachments, encased in a plastic bag, and securely tied to prevent leakage of \_\_\_\_\_ contents.

**RATITE CARCASS PRESENTATION**

December, 1995

8. The vent must be dissected prior to any \_\_\_\_\_ injection in order to minimize leakage of cloacal contents.

**Head and Neck Removal**

9. The skin is reflected from the neck. The neck is then incised longitudinally to expose, strip, and tie the \_\_\_\_\_.
10. Identification of the neck, head and corresponding carcass must be \_\_\_\_\_ until inspection is \_\_\_\_\_.
11. If the neck is to be saved as edible product, the head is removed and placed adjacent to the \_\_\_\_\_ viscera..
12. If the neck is to be saved as edible food, the neck and trachea may remain attached to the carcass if the rail height is \_\_\_\_\_ to prevent contact with the floor, or, alternatively, the neck and trachea may be removed and presented for inspection with the edible viscera.
13. If the neck is \_\_\_\_\_ to be saved as edible product, the neck, with trachea and head attached, may be removed and placed with the inedible viscera for inspection.

**Shank and feet Removal**

14. Skinning begins on the off-hoist leg by carefully reflecting the skin at a point \_\_\_\_\_ to the hock joint.
15. The tarsometatarsus is cut just \_\_\_\_\_ to the hock joint. The carcass remains on-line or is lowered onto a skinning bed. The other tarsometatarsus and foot are removed in a similar manner.



**RATITE CARCASS PRESENTATION**

December, 1995

16. If the tarsometatarsus and foot are \_\_\_\_\_ saved for edible purposes, they are \_\_\_\_\_ required to be presented for inspection.

**Air Injection**

17. Filtered air may be injected under the hide \_\_\_\_\_ venting to facilitate removal of the hide.

**Skinning**

18. The skin is reflected away from the carcass in a manner which prevents \_\_\_\_\_ of exposed tissues.
19. Extreme care and skill are necessary to prevent carcass contamination with
- a. \_\_\_\_\_
  - b. \_\_\_\_\_
  - c. \_\_\_\_\_
  - d. \_\_\_\_\_
  - e. \_\_\_\_\_

**Electronic Identification Devices**

20. Plant management is responsible for determining the presence and complete removal of any electronic identification devices (EID) from all carcasses at the time of slaughter by either \_\_\_\_\_ the EID with an electronic scanner or \_\_\_\_\_ the part containing the EID.
21. EID disposal methods must prevent their possible entry into \_\_\_\_\_ rendered product or any rendered product destined for use in \_\_\_\_\_ feeds.

**6.10**  
**RATITE CARCASS PRESENTATION**  
December, 1995

22. EID s must be disposed of in a manner acceptable to \_\_\_\_\_ or \_\_\_\_\_ authorities.
23. Carcasses known to contain EID will \_\_\_\_\_ pass post-mortem inspection until the EID is \_\_\_\_\_.

**Establishment Obligations**

24. The preceding operations (stunning and bleeding through electronic identification devices) shall be conducted by the establishment with sufficient \_\_\_\_\_ and sufficient \_\_\_\_\_ or \_\_\_\_\_ as might be required to preclude \_\_\_\_\_ of carcasses or the evisceration area with dander or other contaminants resulting from the dressing procedure.

**Evisceration**

25. Evisceration begins with a \_\_\_\_\_ abdominal incision caudal (posterior) to the breast plate.
26. Ribs are cut on both sides of the \_\_\_\_\_ plate.
27. The breast plate is pulled down to expose the thoracic \_\_\_\_\_.
28. The \_\_\_\_\_ vent is pulled through the vent opening into the abdominal cavity.
29. The liver and spleen are removed with the \_\_\_\_\_ tract, separated, and placed for inspection in a viscera inspection tray.
30. The intestinal tract is placed in a \_\_\_\_\_ tray for inspection.
31. The heart and lungs are \_\_\_\_\_ as a unit and placed with the liver and spleen for inspection.

**RATITE CARCASS PRESENTATION**

December, 1995

32. The kidneys are \_\_\_\_\_ in the carcass by a USDA inspector, then removed from their crypts by the eviscerator and presented for inspection with the intestinal tract.
33. Evisceration procedures different from the above may be acceptable provided they are \_\_\_\_\_ by the inspector-in-charge, conducted in a \_\_\_\_\_ manner, and do \_\_\_\_\_ alter the inspection procedure.